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## News Letter

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### THE SIGNIFICANCE OF FOOD IN 1946

Since the March issue of the Nutrition News Letter went to press, reports on the world food situation have made headlines and have been discussed on the air and in conferences both national and international. With the idea that it may be convenient for nutrition committees to have a restatement of some of these facts at hand in planning their part in the educational campaign on the world food emergency and on growing and conserving food to share for peace, highlights are summarized here:

To avert so far as possible the world food crisis and help allay hunger in many parts of the world, President Truman on February 6 announced his 9-point program:

1. Campaign to conserve food, especially bread—by consumers, retailers, and bakers.
2. Stopping use of wheat and limiting use of other grains for alcohol and beer. Saving: 20 million bushels of grain by June 30.
3. Extracting more flour from wheat (80 percent instead of 72 percent), and limiting distribution of flour. Saving: 25 million bushels of wheat by June 30.
4. Control over inventories of wheat and flour.
5. Rail priorities for wheat, corn, meat, and other essential foods.
6. Control over exports of wheat and flour.
7. Increase in exports of meat, fats and oils, and dairy products—especially cheese and evaporated milk.
8. Additional shipping for food to Europe and for movement of Philippine copra (for coconut oil).
9. Conservation of grain used for feeding livestock.

Understanding of the full significance of this directive of the President lies in familiarity with such facts as the following:

The United States and Canada, the British Isles, and the Middle East are cited as the only large areas where food production in 1945 was relatively favor-

able. Early in 1946 Great Britain increased the extraction rate of wheat from 80 to 85 percent, and ordered further cuts in the rationing of fats and eggs—measures to extend the food supply as far as possible and allow for more sharing.

February prospects for the civilian per capita food consumption in the United States in 1946 indicated that consumption would be at least as large and might even exceed that of any previous year. In terms of nutritive value, the 1946 per capita food supply was expected to be about the same as the 1945 value—higher than the prewar 1935-39 average. The situation here at home is in sharp contrast with conditions in a large part of the world.

Compared with an estimated per capita consumption of about 3,360 calories in the United States this year, the urban population in half of Europe is existing on about 2,000 calories per day, and 100 million people in Europe will be receiving less than 1,500 calories per person per day. The bread ration in France and Italy, for example, is only about one-half a loaf per day, with two-thirds of the diet being bread. The impact of food shortages will probably be greatest in the first 6 months of this year, as conditions are proving to be more serious than earlier estimates indicated. Some countries underestimated their food requirements; this is not surprising, as the reporting system in war-torn countries is in very bad shape. Some countries overestimated their ability to reconstruct; war-torn countries have had difficulty getting the soil in shape and equipment assembled to produce food crops. These and other factors beyond control, including drought, reduced production. Problems of transportation to and within Europe have further reduced the food supply of many people. With world food supplies 12 percent below prewar, and with war-ravaged Europe about 20 percent below normal, the prospect in early February was that more people in the world would be hungry, miserable, and suffering this



year than at any time during the war. Many indications of nutritional deficiencies which may be considered the forerunners of "starvation" are evident. Diseases due to undernourishment and the physical depletion of years of war already exist.

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Because of the world food crisis, the assembly of the United Nations Organization unanimously adopted a resolution about the middle of February urging the conservation of food, increased production, and intensified efforts to obtain more complete statistical information about world-wide crop prospects. The resolution was introduced by Foreign Secretary Ernest Bevin of Great Britain on behalf of that country, the United States, China, France, and the Soviet Union.

On February 16, Secretary of Agriculture Anderson directed that crop-production goals be reviewed as speedily as possible, because of the world food situation. On February 21, after studying the review of production goals, the Secretary asked farmers to revise their 1946 production plans in order to contribute further to meeting the critical world-wide needs for food.

On February 21 President Truman urged the Nation's home gardeners to continue this year their efforts which added so much to the national food supply during the war. Reminding us that food helped win the war, the President said that food is still one of the most vital weapons in securing a lasting and stable peace. He also said: "The threat of starvation in many parts of the world and the urgent need for food from this country emphasize the importance of continued effort to add to our total food supply this year. A continuing program of gardening will be of great benefit to our people. In addition to the contribution gardens make to better nutrition, their value in providing outdoor physical exercise, recreation, and relaxation from the strain of modern life is widely recognized."

On the same date Secretary Anderson announced a National Conference on Gardening, to be held in Washington March 26, 27, and 28, and appointed Paul C. Stark as Director of the National Garden Program, and chairman of a Department of Agriculture Committee on Home Gardening.

On February 26, President Truman sent telegrams to 12 "public-spirited citizens" to meet in the White House on the afternoon of March 1, with him and with

ex-President Hoover, who had already accepted a similar invitation. The President's telegram said in part: "I am sure you are familiar with the acute need for foodstuffs in the war-torn countries of Europe and Asia. Our national self-respect and our duties as human beings demand that we do all possible to stop the spread of famine. I have directed the agencies of Government to do everything possible to this end. But Government alone is not enough. We cannot meet this situation without an aggressive voluntary program on the part of private citizens to reduce food consumption in this country. . . ." It was to work out means for supporting such a voluntary program that the President called this group together, which is now known as the Famine Emergency Committee. Mr. Hoover is honorary chairman, and Chester C. Davis is active chairman of this committee, which has been set up to plan and expedite a global war on famine.

On March 4 Government agencies were moving rapidly to tighten up the machinery which will make it possible to move American food into places where it is urgently needed. In the USDA an order limiting feed-grain inventories and preventing feed-grain hoarding at any level, to make grain supplies easily available during the emergency period, was prepared. . . . Through the efforts of the Interstate Commerce Commission, the Association of American Railroads was given authority to pool all empty box cars for the movement of wheat and other foods needed for overseas shipment. . . . The USDA announced to the baking industry that War Food Order No. 1 which prevents bakers from picking up grocers' left-over bakery products (to be sold for feeding livestock or destroyed) would be strictly enforced. . . . The USDA is compiling facts and figures to show how a little saving of food by every person will release more food for hungry nations. These facts and others now "in the mill" will be used in a Nation-wide food conservation campaign, to be announced in detail later. . . . The Navy Department, the Combined Food Board, and other Government agencies are also laying their plans for tying in with the work of the Famine Emergency Committee.

This is the picture to date (March 5). More specific plans and concrete conservation measures will have been developed by the time this News Letter reaches you. But, regardless of details, one



fact will hold: Leadership in the "war on famine" must be assumed by America because we have the greatest single reservoir of food available for the relief of hungry nations abroad. As Mr. Hoover pointed out, this is not merely a matter of compassion and generosity toward our fellow men; it is a matter of forestalling despair of a type that can lead to mass unrest and disorder. For the United States and other nations that have undertaken to insure peace for the world, this campaign contains an element of self-interest and self-protection.

All thinking leads to one conclusion: No matter how we line up the reasons, we have an obligation to meet in keeping our promise to help feed conquered and liberated countries. And sharing now will mean a great deal to the future of our own country and of the world. Any delay at this point would defeat the purposes, both psychological and physical. As has been pointed out on many sides, we must not wait until the ravages of hunger and disease take their toll in mental despair, permanent physical disability, or death of hundreds of thousands of human beings. The program for conserving and sharing is now being placed on the doorstep of every American home. Confidence that the program will succeed is an evidence of confidence in the response of the American people, expressed by President Truman, Mr. Hoover, and many others along the way. But there is an educational job to do, in getting the facts of the world food situation to every person, along with practical suggestions for eliminating waste and making wise use of the food available. It is at this point that nutrition committees can play a large part in the emergency.

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#### MORE ABOUT THE NEW FLOUR AND BREAD

As the impact of the President's 9-point program developed in the ways just summarized, headlines on point 3 (the 80 percent extraction flour) subsided. But consumers continue to be interested. Some still have questions about the food value and palatability of the new bread and the acceptability of the new flour. To supplement the information carried in the March News Letter, we add the following: Increasing the extraction ratio in the milling of wheat from 72 percent or less to 80 percent will release a large amount of wheat for sharing with other countries. At the same time it

will let us have more nearly the amount of bread we might like than if we continued to have 72 percent extraction. The surprising fact to many has been the slight differences between the "new" and the "old" in appearance, flavor, and other characteristics. Enrichment under War Food Order No. 1 will cover bakers' bread and rolls. Flour enrichment is voluntary except in those States where enrichment legislation has been enacted to cover flour as well as bakers' products. Only about 65 percent of flour and flour products sold on the retail market has been enriched. The remaining 35 percent of unenriched new flour will be somewhat higher in thiamine content than the unenriched white flour we have been using.

Baking tests with 80 percent extraction flour carried on by a retail baker were reported in releases of the Associated Retail Bakers of America on February 18 and 20. The baker described the new bread as "nice in exterior appearance, and, when cut or sliced, equal to the usual white bread with which it was compared except for somewhat smaller volume and slightly different color...." On February 28 a bakery in Washington filled a small part of its orders for enriched white bread with bread made from the new flour. This new bread was difficult to distinguish from the usual enriched white bread.

Now that we know how highly acceptable products made from the new flour are, the educational job to be done is changing. Instead of encouraging people to "accept" the emergency flour and bread, the emphasis will more likely have to be on using less than usual of flour and of bread and other bakery products. "Buy less and waste none—not even a crumb" are ideas in line with the Nation-wide conservation program now in the making. Suggestions on making the most of the wheat crop and on making the most of bread were developed in the "Food for Folks" releases and "Food Makes a Difference" scripts for nutrition committee use the last 2 weeks of March.

#### PRESENT EMPHASES ON FOOD CONSERVATION

Nutrition committees are doubtless now making plans for various educational approaches to consumers on the subject of effecting savings in bread and other wheat products, and fats and oils. The present emergency has increased emphasis on the fat-salvage program. Homemakers are urged to "go easy" on fats, to make



the fullest possible use of fat trimmings and drippings, and to turn in every bit of fat that cannot be used in food preparation. Other specific suggestions on eliminating food waste will be formulated.

Various materials prepared for use in the food conservation program of "Food Fights for Freedom" in 1944 include facts and suggestions that could be applied to the present emphasis on conserving and sharing for peace. Nutrition committee files may contain publications and a record of the media and methods used to stimulate the public to conserve food at that time. The May 1944 issue of the Nutrition News Letter dealt almost exclusively with food conservation, and carried as an attachment a War Food Administration publication entitled "The Conservation of Food." About the same time we sent you a small folder of the WFA entitled "Cut Food Waste," single copies of which are still available from the Office of Information, USDA, Washington 25, D. C. The importance of making the most of every food we buy or raise, in order to share as fully as possible foods with high fuel value, can scarcely be overemphasized.

#### GARDENING FOR HOME AND SCHOOL USE

As the President has urged gardeners to continue their efforts in full measure, it seems worth while to review some of the assets to be gained: Many people felt that no program which reached the "campaign stage" during the war did more for good nutrition than gardening. Many families got to know well and to like a number of kinds of vegetables just because they grew them in their gardens and enjoyed them "garden fresh." Innumerable school children learned to eat, with real pleasure for the first time, vegetables they tilled the school soil to raise. Nutrition education—"eat the right food to help keep you fit"—pretty well took care of itself if the garden plan for home or school included an easy-to-grow variety, to be planted at suitable intervals throughout the growing season.

But the nutritional benefits to those who enjoyed a wider variety were only part of the story. New friends were made in community garden plots. Neighbors got to know each other better over the fence, as they exchanged ideas, seeds, and plants. Many found that the exercise and fresh air that just nat-

urally came with their gardening efforts were real assets on the health ledger.

It seems likely that this year some of the recently new gardeners will want to plant several things they have not tried to grow before. Some will want to stretch out their gardening period by planting in early spring and late in the fall, as well as during the summer for immediate use. The assets, whether or not they are spelled out in words or consciously recognized, will no doubt be better nutrition, good neighborliness, and more outdoor exercise. At the same time gardens will contribute to the major need this year—increasing the total food supply.

The renewed impetus given to gardening by President Truman's appeal for home-produced food to help tide over the present emergency, and Secretary Anderson's appeal to all State Governors to get behind the 1946 garden effort, may open up new plots for community gardens and may stimulate some families to spade up their back yards for the first time. New gardeners, as well as many old-hand ones, will be glad to know about bulletins and other source material. The answers to such questions as "What, when, how, and how much to plant" are always new to someone. Bulletins and releases that give planting dates for different vegetables, scheduled according to growing conditions in the locality, are most helpful. Information about a suitable quantity and variety to grow for the good nutrition of families of different sizes is especially valuable.

Nutrition committees, because of the cross-section both of subject matter specialists and agency representation among the membership, are familiar with a variety of publications and would seem to be a "natural" as sources of information on gardening and its benefits. At the State as well as the local level, nutrition committees can be a strong force in stimulating interest in home, school, and community gardens this year for personal, national, and international reasons.

#### PLANNING FOR FOOD PRESERVATION

It is important in this food emergency to make careful plans for "putting up" a supply of food for family, school lunch, and institutional use. Ideally, home, school, community, and institution gardens are planned with a definite idea of food preservation in mind. More of the foods that lend themselves well to can-



ning, brining, freezing, cellar or pit storage, or to another method of preservation (according to equipment available) will be planted if the blueprints for the garden and for food preservation are made at the same time. Garden products are abundant now in some sections of the country, and before very long the early berries and cherries will be available to most of us. Nutrition committees have played an important part in community food preservation projects during the war years. Some projects that came to our attention have been reported in issues of the News Letter from time to time. A few are briefly mentioned in "Notes from the Field" in this issue. It seems extremely important that the fullest possible use be made this summer of all community food preservation centers. Any help toward this end that nutrition committees can give will be a valuable contribution to better community nutrition.

#### SHOWINGS OF DISNEY NUTRITION FILM

Between June 28 and December 31, 1945, the Walt Disney motion-picture film in technicolor, "Something You Didn't Eat," was shown in 13,619 theaters. This is an enormous play-off for any film—in fact, only 10 or 12 pictures per year released by the motion-picture industry equal or exceed this record. If the film has not been shown in your locality, you might like to ask the manager of a local motion-picture theater if he can arrange with Warner Brothers, the distributing company, to schedule a showing.

The 16-mm. prints of this film (technicolor, with sound) have been available since November. Reports received so far indicate that an average of 250,000 people per month have attended showings of the 16-mm. film. Nutrition committees interested in borrowing a copy may write either to one of the USDA State film depositories or to the Office of Information, USDA, Washington 25, D. C. As these films are in great demand, requests should be made well in advance of the date of showing. All copies of the 16-mm. film must be returned to the Disney Company by December 31, 1947, but all interested groups should be able to obtain a copy for showing before that date.

#### NOTES FROM THE FIELD

NEW MEXICO.—Prior to a meeting of the State Nutrition Committee in Albuquerque, a 2-day workshop for coordinators was

held. After reviewing accomplishments and setting up the objectives of the workshop, discussion centered around the individual and common responsibilities of various agencies and groups in helping solve the nutrition problems. Local committees were discussed, and methods of finding local leadership were pointed out. The importance of organization was emphasized. The workshop concluded with a discussion of long-range plans for nutrition committee work in terms of the following points:

1. Continue agency coordination.
2. Continue to reach the public with nutrition information.
3. Continue to encourage county nutrition committees to function.
4. Consider the reorganization of county committees.
5. Consider tying local committees to a community planning committee.
6. Continue to work for better nutrition for every citizen.

In February the State Nutrition Committee was making plans for a food-preservation workshop to be held March 19 to 21. One session was being arranged especially for freezer locker managers.

WYOMING.—The State Nutrition and Health Committee and all county nutrition and health committees cooperated on the State-Wide Health Facility and Medical Survey. Survey blanks covering every city, town, and rural area in the State were filled out and turned over to the field secretary of the Health Committee of the Northern Great Plains Council to be analyzed. The plan was for her to return to Wyoming in February to interpret the findings of the study in county-wide meetings.

A few of the many canning projects carried on for school-lunch programs last summer in community food preservation centers were reported in January: The nutrition committees of Mountain View and Manderson canned a large stock of fruits and vegetables for school-lunch use. . . . Thirty-five volunteers and the head cook at Greybull (with the cooperation of agriculture boys and home economics girls) put up 1,552 cans of food for use in their new school-lunch program. Home economics classes also made bread-and-butter pickles, jelly, and jam for the Greybull school lunchroom. . . . The home economics teacher at Lovell served as chairman of a school lunch canning committee made up of representatives of all the women's organizations in the community. She supervised



the work of volunteers from these organizations two afternoons each week, when food donated by families in the community was canned in the vocational agriculture cannery.

The State Nutrition Committee suggests that county and local nutrition committees might promote community-wide interest in raising extra rows of vegetables in every home garden for donating to the school-lunch program. These home-raised vegetables, whether canned in the community canning center or stored or used fresh, would help provide nutritious and pleasing variety in school lunches at lower cost to the children.

A mimeographed publication entitled "Some Standards and Procedures for the Wyoming School Lunch" was issued September 1945 by the Division of Vocational Education of the Wyoming State Department of Education. This material was prepared by the School Lunch Subcommittee of the State Nutrition Committee, with representatives from the State Departments of Public Health and Education, Home Economics Extension Service, State P. T. A., and Commodity Credit Corporation of USDA.

LOUISIANA.—Plans for the work of the Grant Parish Nutrition Committee this year are: First, a parish-wide series of demonstrations to promote better home-made breads; next, a campaign for better breakfasts; and, third, a parish-wide effort to emphasize safe water supplies in rural homes. In reporting this plan of work at a meeting of the State committee, Grant Parish described it "as one of the most practical and best programs that has yet been attempted."

The Orleans Parish Nutrition Committee attempted during 1945 to advance nutrition education over as wide an area as possible. To do this effectively the committee decided to reach the people in the community by beginning with the school-lunch program for the children. A school health and lunchroom committee was appointed and functioned as a subcommittee of the Orleans Parish Nutrition Committee. The services of the committee were offered to the president of the school board, and four schools were selected for the study. They were entirely different in nature—a private school, a colored parochial school, a boys' school, and a girls' school. The accomplishments, different from school to school, were so gratifying that the subcommittee plans to continue its work this year.

CHICAGO.—The February News Letter of the Chicago Nutrition Association announced a Town Meeting on Nutrition for April 10. The three sessions of this all-day and evening meeting will include: Talks on what has been learned about nutrition during wartime years, ways in which this knowledge may be used in improving everyday diets, and a discussion of "Nutrition—a World Problem."

VIRGINIA.—Last September the State Nutrition Committee sponsored and assisted with arrangements for a nutrition-clinic demonstration conducted in the city of Charlottesville and Albemarle County. A member of the United States Public Health Service staff, with the cooperation of the local and State Departments of Health, examined 1,726 children, both white and Negro. In addition to a "health test," a check was made on the children's diets. They were given a hemoglobin test and were examined for various signs of nutritional deficiencies, such as rickets, enlarged thyroid gland, poor teeth, and indications of vitamin A and vitamin C deficiency. As a follow-up of this clinic, an interesting piece of mimeographed material entitled "Meal Planning to Meet Nutrition Needs" was issued by the State Office of Cooperative Extension Work. This circular summarizes the findings of the clinic, and in discussing each finding (as on the hemoglobin test, condition of the teeth, enlarged thyroid, etc.) a paragraph outlines briefly and in popular terms what items in the diet prevent or correct the condition. Signs of malnutrition are listed for the benefit of "mothers and all people working with children." At the end, a boxed-in statement reads: "We know the facts—what steps will we take to improve them?"

FLORIDA.—The State Department of Education and the Florida State College for Women, with the approval of the American Dietetic Association, have set up a program to provide field experience in school lunchrooms for apprentice dietitians. The first "interne" was assigned to begin her work in Pinellas County on February 15. This experiment should afford a practical means of learning about the responsibilities and the problems that a county school-lunch supervisor faces. It is hoped that this can be made a permanent program to provide this type of experience for internes at the college and that it may be given ADA recognition.



The Nutrition Section of the United States Public Health Service, in cooperation with the Alachua County and State departments of health, have been conducting a nutrition survey of school children in Alachua County. Taking advantage of their presence in the county, an all-day meeting for teachers and all school lunchroom workers was arranged, at which time staff members of the United States Public Health Service held a nutrition-clinic demonstration.

In Escambia County a luncheon meeting is held every 2 weeks for school-lunch workers, the principal, and the county school-lunch supervisor. These biweekly round-table discussions of lunchroom problems have proved very profitable.... Money awarded the Oak Grove School last fall for an exhibit at the county fair was used to buy a new stove for the school-lunch department.... At Tate School the school-lunch department operates a cannery. People in the community may have meat and vegetables canned there, under the supervision of the school-lunch manager, leaving a portion of the foods canned for use in school lunches.

The school lunch advisory committee of Volusia County has put up a series of "Did-you-know" posters in prominent places in the county. Some of the subjects covered are "Did you know that 80,000 meals were served in lunchrooms in Volusia County in November? That \$18,000 was spent for food? That 4,200 half-pint bottles of milk are served daily in Volusia County's school lunchrooms?"

The supervisor of Negro school-lunch programs in Leon County reports that teachers were having difficulty getting children to eat some of the abundant foods. After these foods were stressed in health classes, the children's interest increased to the extent that they liked the foods at school and asked to have them served at home. Demonstrations have been held at assembly and in health classes on such subjects as an adequate breakfast, lunch, and dinner, using foods which are economical buys for families.

After a nutrition survey in Manatee and Sarasota Counties showed that a number of children had granulated eyelids, "goose flesh skin," and anemia, the lunchroom manager gave special emphasis to foods rich in vitamin A and to blood-building foods.

HAWAII.—The Territorial Nutrition Committee reports that the first showing on February 15 of the movie "Found in Hawaii" was quite a ceremony, culminating more than 4 years of work. This 16-mm. motion picture with sound and color portrays in 15 minutes the story of a Hawaiian family whose happiness was threatened by something the father, Moki, didn't eat. In addition, this colorful film portrays some of the ways of living both in old and present-day Hawaii.

Plans for this local nutrition movie were begun by the committee early in 1942. At that time a selection was made from several scripts prepared by a staff member of Cine Pic, who made revisions suggested by the Nutrition Committee and, in 1945, photographed the picture. Through letters and personal contacts community organizations of all the islands were asked for contributions to meet the estimated cost of production. By the end of 1943, \$4,000 had been raised. In 1944, priorities for film were obtained, but production was delayed because film did not arrive. In June 1945, the chairman of the movie committee reported that after 3 years of hard work raising the money, getting priorities, approving the final script, and assembling the cast, shooting of the nutrition movie would begin in July. Five prints were made, one for each of the islands of Maui, Hawaii, and Kauai, and two for Oahu.

The film was produced under the supervision of the Territorial Nutrition Committee, with the cooperation and financial assistance of a list of organizations in Oahu, Kauai, Hawaii, and Maui too long to name here. From the time the idea of a local movie was first conceived early in 1942 until the first showing in February of this year, work on this nutrition film is a record of persistent and excellent coordination of effort.

NEW MATERIAL (Sample not enclosed)  
"Foods—Enriched, Restored, and Fortified." AIS-39. An extremely useful, semitechnical discussion of enriched white bread and flour, other fortified or restored cereals, fortified oleomargarine, iodized salt, and vitamin-D milk. (Discussion of enrichment especially timely as baker's bread made from 80-percent-extraction flour will be en-

riched to the level required for white bread under War Food Order No. 1.) Copies available free through Office of Information, USDA, Washington 25, D. C.

"Meats With Approval." A USDA two-reel, sound film in black and white; requires about 20 minutes for showing. Covers briefly the development of the Federal meat-inspection service, and outlines the present steps in meat inspection work. This excellent film, especially valuable for consumer groups and home-economics classes, has been released both in 16- and 35-mm. size. Available through State film depositories.

#### MORE ABOUT FOOD CONSERVATION

As we check proof on March 15, we add the following information about plans to give the food conservation program Nation-wide attention: On March 12 President Truman sent telegrams to about 125 leading citizens, requesting that they serve on a National Famine Emergency Council, to take the lead in their national organization and their communities in explaining needs and methods of food conservation. This Council will supplement in all parts of the country the work carried on in Washington by the executive committee of the President's Famine Emergency Committee of 13 members, appointed February 26. (See page 2.)

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Before this News Letter reaches you, you will have received two facts sheets that should be of special interest: "Famine Emergency Campaign" and "Produce and Conserve to Save What We've Won." These were sent to all persons on the News Letter mailing list, by separate mailing, because it seemed important to get them to all nutrition committees at the same time they reach other leaders in the community. The over-all discussion of the emergency campaign gives the kind of background information that must be impressed on the consciousness of every American to the extent that active participation in conserving food will be the immediate result. We feel that each of you can be instrumental in helping to accomplish this important task in your community. Stimulating active interest in the victory garden program for 1946, as outlined briefly in "Produce and Conserve," is a part of the job to be done.

We shall be interested in having reports of your activity on the famine emergency campaign sent to us through the State Nutrition Committee chairmen.

#### OF SPECIAL INTEREST

Of particular significance to nutrition committee chairmen and members is the letter received today (March 15) from Chester C. Davis, chairman of the President's Emergency Committee:

Mr. M. L. Wilson,  
Chief, Nutrition Programs,  
Food Distribution Programs Branch,  
PMA,  
U. S. Department of Agriculture,  
Washington 25, D. C.

Dear Mr. Wilson:

Among the agencies and groups whose services in the field of food and nutrition during the war were outstanding, I recall the organization which was responsible for the national wartime nutrition program, and which was headed by you and Dr. Sebrell. The services by the agencies and individuals cooperating in this program to the housewife and the American public were extremely important and are of the character particularly needed in the present emergency food program. Your office has no doubt already enlisted the assistance of these groups, and I know they stand ready to help in any way they can in the present situation.

The Famine Emergency Committee will be most appreciative of any further supporting action which can be taken by the Federal agencies cooperating in this program and by agencies and groups represented on the State and local nutrition committees. Please communicate this wish to all of your collaborating groups in asking them to take all further means they can to help move the emergency program forward.

With best regards, I am

Sincerely yours,

(Signed) Chester C. Davis.

Sincerely yours,



M. L. Wilson, Chief,  
Nutrition Programs.



W. H. Sebrell, Associate Chief,  
Nutrition Programs.